

Emeril™



One Pot (Pressure Cooker)

Owner's Guide
Model No. 20010

*Please Read and Save
These Instructions*

IMPORTANT SAFEGUARDS

When using pressure cookers, basic safety precautions should always be followed:

- 1 Read all instructions.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 Close supervision is necessary when the pressure cooker is used near children.
- 4 Do not place the pressure cooker in a heated oven.
- 5 Extreme caution must be used when moving a pressure cooker containing hot liquids.
- 6 Do not use pressure cooker for other than intended use.
- 7 This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- 8 Do not fill the unit over mark "M" inside the pot (less than 2/3 full). When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 height of mark "M" (less than 1/2 full). Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See "Food Preparation Instructions".
- 9 Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
- 10 Always check the pressure release devices for clogging before use.
- 11 Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized - do not force it open. Any pressure in the cooker can be hazardous. See "Operating Instructions".
- 12 Do not use this pressure cooker for pressure frying with oil.
- 13 When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.

SAVE THESE INSTRUCTIONS

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GENERAL RECOMMENDATIONS

Read the Use and Care instructions completely before using for the first time.

- **Never use your Emerilware One Pot without liquid, it could damage it severely.**
- **Always put at least 1 cup (250 ml) liquid in the One Pot**
- Be careful to use heat sources which are suitable to the One Pot
- When using a gas burner: make sure that the flame is not larger than the base of the One Pot.
- When using an electric or radiant range: choose a cooking plate with a diameter equal to or less than that of the One Pot.
- Before placing the One Pot onto a hotplate or ceramic glass cook top, be sure that the base of the cooker is dry and thoroughly clean.
- In the case of starchy foods, lightly shake the quick cooker before opening the lid to avoid food sputtering.
- **Always place the steam vent facing the rear of the cook top and therefore away from your face because pointing the release device towards you could cause a steam burn.**
- Do not tamper with the central unit, except for cleaning and maintenance see instructions (page 9-10)
- Never open the central unit.
- Use only Emerilware One Pot replacement parts for your specific model.

INTRODUCTION

Congratulations, you are about to experience an easier and faster way to prepare tastier and healthier food. You can prepare roasts, risotto, even desserts. Plus, you can finish off by flash steaming your vegetables...a whole meal in “One Pot”.

The Emerilware One Pot utilizes our exciting new Steam-Surround technology that speed cooks an amazing array of recipes. The magic of this technology lies in the special One Pot lid that surrounds your food with pressurized steam, cooking the flavors in while not cooking the nutrients out. The result is tastier, healthier food 25% faster than conventional stove-top cooking.

You can cook everything you need for a whole meal in the Emerilware One Pot. Unlike other products that operate under pressure, the magic feature of the One Pot is that you can interrupt the Steam-Surround cooking process at any time you like to taste, add other ingredients and spices, or insert the steamer to begin cooking your vegetables.

The Emerilware One Pot is simple to use. Once you have gotten the recipe to the point where the pot is ready to cover, you simply lock the lid into place. Now set the heat control dial of your cooktop on high and heat until you see the steam escaping in a gentle steady stream, similar to the plume of steam you see when boiling water in a tea kettle. This generally takes only a few minutes. As the steam is gently released, you will hear a soft « sshhh » sound which tells you that things are cooking. When you reach this point you lower the heat and let the One Pot do the rest.

If the recipe you are making calls for adding ingredients during the cooking process, or if you simply want to see how the food is cooking, all you do is turn the open/close knob and wait for the small rod in the cover to drop. This switches off the steam-surround process and allows you to open the lid. Since it only takes about 5 seconds to release the steam, you can stir, add ingredients as needed or just take a peek to see how your food is cooking. When you have finished, simply lock the lid back in place and finish cooking. It doesn't matter how many times you open the pot since the surround steam process kicks back in within a minute.

Now you can get gourmet results with easy preparation using fresh ingredients, in a fraction of the time that you might expect. Cooking with steam-surround technology reduces the cooking time and increases the intensity of the flavor of the cooked food.

The easy to prepare recipes included with the product look and taste like you spent hours in the kitchen. Best of all there is only One pot to wash. Who can argue with that? Quick, easy, healthy, delicious recipes with practically no clean up.

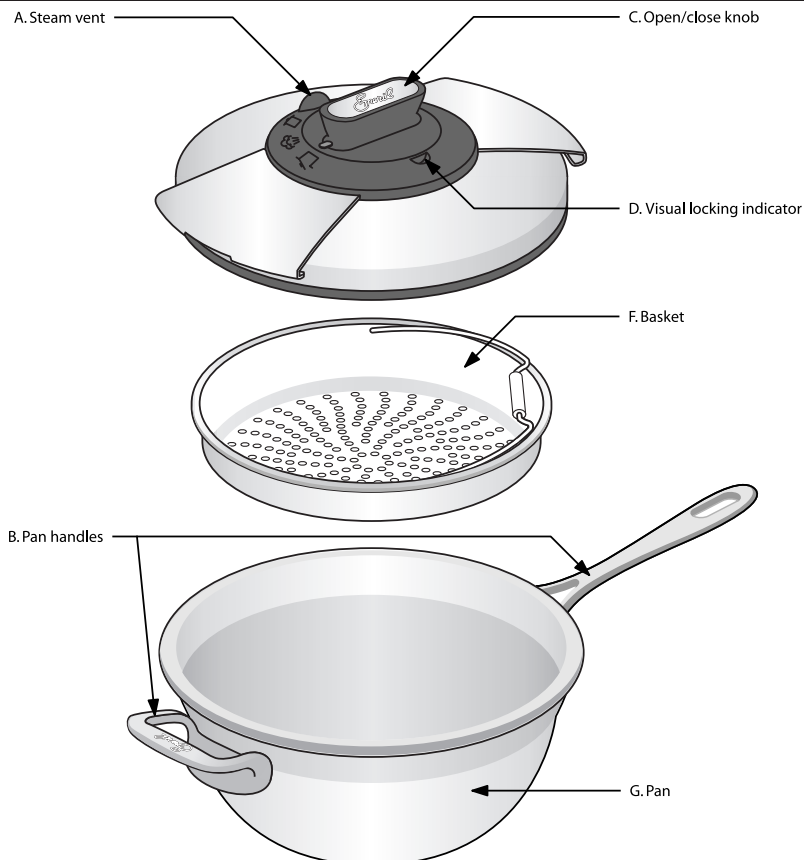
Now you can make Risotto with Crimini Mushrooms, Tomatoes and Basil in about 20 minutes. Conventional preparation takes up to 35 minutes and involves 20 minutes of pot watching. Using the Emeril One Pot you will find that in a fraction of the time you are used to you, will have a perfect creamy risotto. Once you lock the cover of your One Pot in place, you can walk away and in 15 minutes dinner is done.

Make a tender beef roast with intensely flavored gravy that has an Asian flare, in just over an hour.

Clams and Mussels in a Garlic White Wine Broth is a perfect dinner when paired with a loaf of crusty Italian bread, a fresh garden salad and bottle of well chilled white wine - and it cooks in the time it takes to set the table.

We hope you will try and enjoy Emeril's recipes provided with the One Pot. Use them as a guide to adapt your favorite recipes. Just remember to cook as you normally would, but reduce the cooking time by about one fourth. Use this rule of thumb as your guide but check on the progress from time to time to see how the cooking is progressing. Once you have established how much less time is needed, jot it down on your recipe so you will know how long you need to cook the next time you prepare the recipe.

DESCRIPTIVE DIAGRAM



SAFETY PRECAUTIONS

⚠ Never position the One Pot with the steam vent (A) facing you.
When steam begins to escape through the steam vent (A), turn down the heat and start timing using the times indicated in the recipes.

⚠ The steam escaping from the steam vent is very hot.
• When the prescribed cooking time is up, turn off the heat source.
• Open the One Pot, as directed on page 6, Fig 1.

To open: turn the open/close knob (C) counter-clockwise to the steam symbol without going further, as long as the visual locking indicator is up. As soon as the indicator falls, turn the knob to the pan open position and remove the lid.

⚠ Do not force open.
You can only open the lid when the visual locking indicator is down.

⚠ Take care to avoid the jet of steam.
Remove the lid with the opening away from your face to avoid any escaping steam.

⚠ Use protective mitts and only touch the handles and knobs.

OPERATING INSTRUCTIONS

FEATURES

Capacity	5 Qt (4.75 L)
Interior diameter	10 inches (260 mm)
Bottom diameter	9 1/2 inches (180 mm)
One Pot	P60427

The One Pot is suitable for these Heat Sources:

Gas, Radiant ring, Solid hob, Halogen-radiant (glass ceramic), Induction

- On electric stove, use a burner of equal diameter or smaller than the bottom of the One Pot
- On glass ceramic cook tops, make sure the bottom of the One Pot is perfectly clean.
- When using a gas burner, the flame should not exceed the diameter of the pot.
- Never heat Body of the cooker when empty.

OPENING AND CLOSING:

⚠ *This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the unit is properly closed before operating.*

To Open: turn the open/close knob (C) counter-clockwise then lift off the lid. See Fig 1.

To Close: Place the lid on the pan, turn the open/close knob (C) clockwise to lock the cover in place. See Fig 2.

If the open/close knob (C) is difficult to turn, this indicates that there is still some steam pressure inside - Do not force it open.

⚠ *Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized - do not force it open. Any pressure in the cooker can be hazardous.*

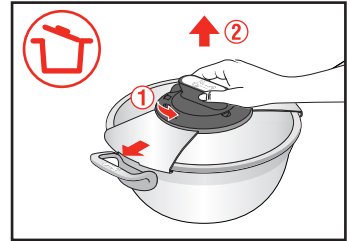


Fig 1

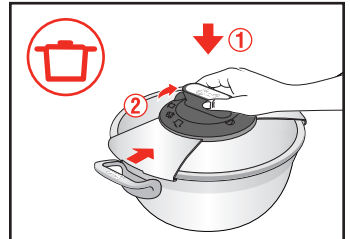


Fig 2

FILLING:

Maximum:

⚠ *The food and liquid in the cooker should never exceed the "M" level. See Fig 3.*

Foods placed in the steamer basket should never touch the lid.

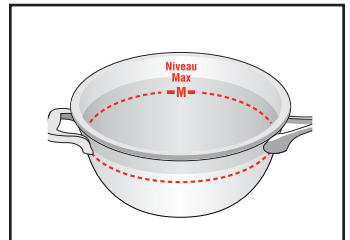


Fig 3

OPERATING INSTRUCTIONS

Minimum:

- When cooking directly in the pan always add a minimum of 1 cup (250 ml) of liquid.
- When steaming in the basket, you should always add 3 cups (750 ml) of liquid to the cooker.
- Fill the pan with water or food then close the cooker. See Fig 4 (1)
- Place it on a heat source set to maximum heat. See Fig 4 (2) until steam starts to escape in a steady stream, similar to the steam you get when you boil water in a tea kettle.

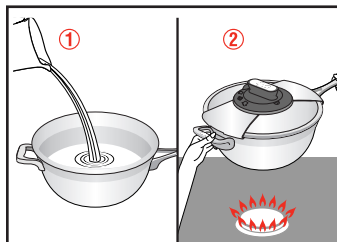


Fig 4 (1) and (2)

Lower the heat to medium or medium high, whichever maintains a steady stream of steam.

FOOD PREPARATION INSTRUCTIONS

COOKING:

Before each use, check that the pressure regulator valve and safety valve inside the lid move freely. See Fig 5.

Fill the One Pot with food as directed in the recipe.

⚠ Do not fill the over mark “M” inside the pot (less than 2/3 full). When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 height of mark “M” (less than 1/2 full). Over filling may cause a risk of clogging the vent pipe and developing excess pressure.

Place the pan on a heat source and set it to maximum heat.

Cooking starts when the steam begins to escape continuously from the steam vent (A) (emitting a whistling sound), when this happens turn the heat down.

You can open the One Pot at any time, to add ingredients or to check whether the contents are cooked, but you must follow the instructions below.

To open: turn the open/close knob (C) counter clockwise to the steam symbol without going further (See Fig. 6) until the visual locking indicator (D) drops down.

⚠ If any food or liquid sprays out of the pot while you are opening the cooker, lock it again. Turn off the heat and allow it to cool naturally for a few minutes. Try opening the cooker again, if no food escapes, complete the opening as directed below. If food is still escaping from the pot, allow the One Pot to cool completely before opening. Reheat the food, if needed, without the cover.

Once the visual locking indicator (D) has dropped, you can continue opening to the pan open position. You can then lift off the lid.

To lock the quick cooker, place the lid on the pan and lock it by turning the open/close knob (C) on the lid clockwise to the lid closed position. See Fig 2 on page 6.

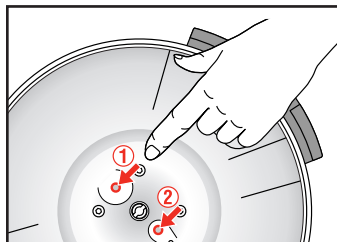


Fig 5

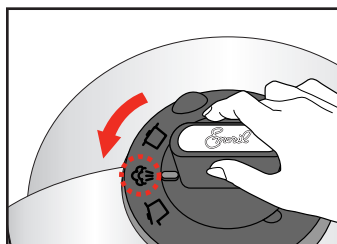


Fig 6

HELPFUL HINTS

Helpful Hints:

- Have all of the ingredients for your recipe prepared for use before starting cooking, because the cooking times are so short you may not have time to get things chopped or ready to add when needed.
- Use the recipes in the book as a guide for adapting your own recipes. As a rule of thumb, when using the One Pot, you will save about 1/3 of the overall cooking time. To be sure, check the cooking progress several minutes before the estimated finishing time. Once you have used your One Pot for a while you will easily be able to judge how much cooking time is need for your favorite foods.

SAFETY FEATURES

The One Pot is equipped with several safety features, including two to relieve excess pressure.

First safety feature:

The safety valve (See Fig. 5) releases the pressure. (See Fig. 12)

If this safety system is activated:

- Switch off the heat source.
- Leave the One Pot to cool down.
- Open it.
- Perform a full maintenance check on the One Pot (See *Care & Cleaning*).

Second safety feature:

The lid seal allows steam to escape between the lid and the pan. See Fig. 13.

If this second safety system is activated:

- Switch off the heat source.
- Leave the One Pot to cool down.
- Open it.
- Have the One Pot serviced at the All-Clad Customer Service Department. You will find the phone number in Warranty section of this book on page 12.

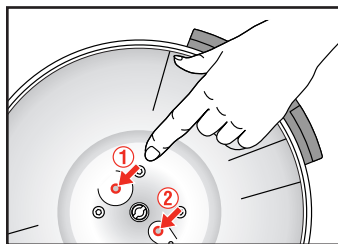


Fig 5

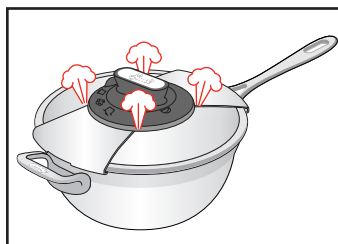


Fig 12

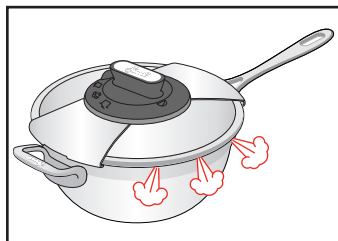


Fig 13

CARE AND CLEANING

- Follow these care and cleaning recommendations after each use to keep the cooker in perfect working order.
- Wash your cooker in warm water with liquid dishwasher detergent after each use. It is not necessary to remove the central unit located on the top of the lid after each use.
- Wash in the dishwasher, if desired. The pan, basket and the whole lid are all dishwasher-safe.

Pan Interior: (Non-stick interior)

To Preserve the Nonstick Coating :

- Never heat fat or oil to the extent that it burns or turns black.
- Center the One Pot over the heat source (this prevents damage to the handle and coating.)
- Most metal utensils may be used with the exception of knives. Avoid using sharp-edged utensils, and avoid cutting directly in the pan. Do not gouge the non-stick surface. Slight surface marks or abrasions are normal and will not affect the performance of the non-stick coating.

Cleaning

- Clean the inner and outer coating of your pan with hot water, liquid detergent and a sponge (scouring powder and pads are not recommended).

Pan Exterior and Lid :

- The polished stainless steel exterior requires very little care. Wash with warm soapy water and dry immediately to prevent water spotting. It may also be polished with one of the available commercial stainless steel cleaners, rubbing in a circular motion. Rinse in lukewarm water.
- Use a sponge or soft dishcloth to wash. Steel wool, steel scouring pads and harsh detergents are not recommended. Nylon scrubbing pads are safe to use.
- Never clean with bleach or other chlorinated products.

Maintenance of the Lid:

To remove the central unit located on the top of the lid:

- Use a coin to unscrew the central nut located on the underside (interior) of the lid. See Fig. 7.
- Remove the central unit and clean with a sponge in warm water and liquid dishwasher detergent.
- Check that the steam vent is not blocked by holding up to the light. See Fig. 8 (1).
- Check that the steam regulator valve and safety valve move freely and that the seal is clean. See Fig. 8 (2).

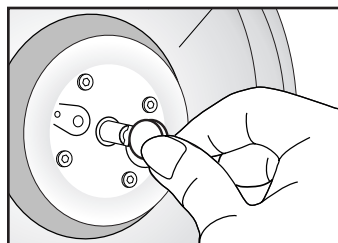


Fig 7

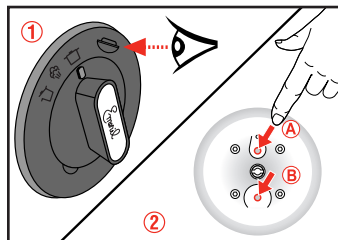


Fig 8 (1) and (2)

CARE AND CLEANING

Refitting the central unit:

- Put the lid on your work surface in the position indicated on. Place the unit back into place. See Fig. 9.
- Check that the open/close knob is in the "Open" position .
- Push the moving parts (flaps) of the lid outwards. See Fig. 9.
- Position the central unit on the lid. Turn over the whole lid while holding the open/close knob. Then use a coin to tighten the nut inside the lid.

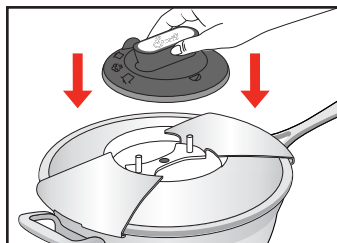


Fig 9

Remove the seal

- Remove the seal from the lid and clean with a sponge in warm water and liquid dishwashing detergent.
- To refit the lid seal: turn the lid over so that the interior surface is visible and fit the seal as shown in the diagrams. See Fig. 10 and 11.
- Change the seal if it is cracked or nicked, or if the seal is no longer effective.

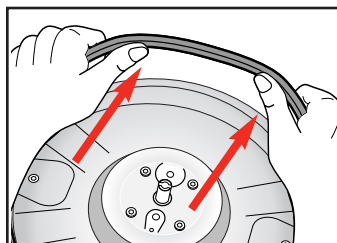


Fig 10

Tips to help keep the cooker in perfect condition:

- Avoid overheating the pan while empty.

Brown stains and scratches may appear after prolonged use, but these will not affect the cooker's performance.

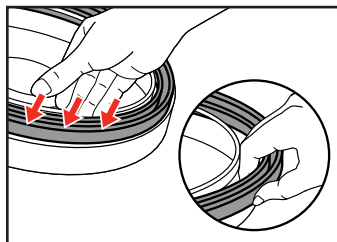


Fig 11

TROUBLESHOOTING

- 1 If you are unable to close the lid:
 - Check that the open/close knob is set to “Open” position.
 - Push the knob down and turn.
- 2 If the One Pot was accidentally heated under pressure with no liquid inside:
 - Call All-Clad Customer Service department for instruction.
- 3 If the visual locking indicator is raised and no steam escapes from the steam vent during cooking:
 - This is perfectly normal during the first few minutes.
 - If the situation persists, check that:
 - The heat source is hot enough; if not, turn it up.
 - There is enough liquid in the pan.
 - The open/close knob is set to “Close” position.
 - The lid seal is clean, properly fitted and in good condition, and that the pan rim is undamaged.
 - The central unit is correctly screwed on.
 - If the problem persists in spite of all these checks: turn the open/close knob to the “Steam” position, then to the “Open” position and open. Perform a maintenance check on the One Pot. (See *Care & Cleaning*.)
- 4 If steam escapes around the central unit on the lid, check that:
 - The central unit is correctly screwed on.
 - If the problem persists, perform a maintenance check on the One Pot. (See *Care & Cleaning*.)
- 5 If steam escapes around the lid, check that:
 - The lid is closed correctly.
 - The lid seal is correctly positioned.
 - The seal is in good condition; replace if necessary.
 - The lid, seal and pan are all clean.
 - The rim of the pan is in good condition.
- 6 If you are unable to open the lid:
 - Switch off the heat source.
 - Set the open/close knob to “Steam” position.
 - If nothing escapes and you are still unable to open the lid:
 - Allow the quick pot to cool down naturally and then try turning the open/close knob several times the “Open” position.
 - Once open, empty the pot and perform a maintenance check on the One Pot (See *Care & Cleaning*.)
- 7 If one of the safety systems is activated:
 - Safety valve:
 - Switch off the heat source.
 - Let the quick cooker cool down.
 - Open.
 - Perform a maintenance check on the One Pot. (See *Care & Cleaning*.)
 - Seal:
 - Switch off the heat source.
 - Let the quick cooker cool down.
 - Open.
 - Contact All-Clad Customer Service (see warranty on page 12).
- 8 If food is burnt or uncooked, check:
 - The cooking time.
 - The power of the heat source and lower/increase if needed.
 - That the open/close knob is set correctly (in the “Open” position).
 - The quantity of liquid : add more liquid to the recipe and /or stir once during cooking.If food has burnt onto the interior of the quick cooker :
 - Leave the pan to soak for a while before washing.
 - Never clean with bleach or other chlorinated products.

LIMITED ONE-YEAR WARRANTY

Emerilware™ warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty, please follow these procedures:

1. Within the first 60 days from date of original purchase, defective product should be returned to original place of purchase for replacement (proof of purchase required).
2. Within the first 12 months from the date of purchase, Emerilware will repair or replace (at no charge*) the defective product if it is delivered freight prepaid during that period to Emerilware. To obtain warranty service, contact our CUSTOMER SERVICE DEPARTMENT between 8:30 AM and 4:00 PM EST, Monday through Friday (for prompt service, have model number and sales receipt ready).

In US, call 800-255-2523. Or, you may write to Emerilware, Attention: Customer Service Department, 424 Morganza Road, Canonsburg, PA 15317. Proof of purchase is required when requesting warranty service. **SAVE YOUR SALES RECEIPT.**

* This warranty is extended only to the original purchase and does not apply to commercial use, unreasonable use, or to damage to the product, (not resulting from defect or malfunction) while in possession of the consumer. Emerilware disclaims all responsibility to incidental or consequential losses caused by the product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.